



GAME TIME MOCKTAILS



Seattle Spirit

From Nancy the Coupon Clipping Cook at SheKnows.com, this colorful blue and green mocktail is bursting with team spirit for those rooting for Seattle!

Yield: Five servings

Ingredients:

- 8 cups crushed ice (amount may vary depending on the size of serving glasses)
- Hawaiian Punch Green Berry Rush (6-pack of 10 fluid ounce bottles or similar quantity in a large bottle)
- Air Heads Fruit Squeezers Blue Raspberry drink (1 6-pack of 6.75 ounce bottles or less depending on the size of serving glasses)



Add the crushed ice in the serving glasses all the way to the top. Put straws in the glasses and pack the ice in tight, adding more crushed ice if needed. Pour Hawaiian Punch over the ice until the glass is half full. Let it sit for a moment so all the green color settles on the bottom. Slowly add the Air Heads Fruit Squeezers to fill the glass to the top. Serve immediately.

New England Non-Alcoholic Sgroppino

Adapted from Davio's Northern Italian Steakhouse in Boston, MA, this tasty drink is something for younger and older New England fans to cheer about. Party hosts may experiment with ingredient amounts for their preferred taste.

Yield: One serving

Ingredients:

- 6 oz. Martinelli's Sparkling Cider
- 2 oz. Apple sorbet
- Mint leaf to garnish



Pour into a single 8-oz. serving glass.

Hail Mary Mocktail

Yield: One serving

Ingredients:

- 1/2 cup tomato juice
- Dash lemon juice
- Dash Worcestershire sauce
- 2 drops Tabasco sauce

- Salt to taste
- Celery stick for garnish
- Pickle (optional) for garnish

Mix all ingredients thoroughly in highball glass with stirrer and add garnish.



Iced Ginger Coffee Mocktail

Recipe, photo from Food52.com blogger Panfusine.

Yield: Two servings

Ingredients:

- 2 shots freshly brewed espresso coffee
- 3-4 tablespoons ginger syrup (see notes)
- 2-3 teaspoons fresh ginger extract (see notes)
- 1/2 cup whole milk plus extra for frothing
- Brown sugar for rimming the glass
- Chocolate shavings and/or pieces for garnish



Combine espresso, extract and syrup in mixing cup, mix well and add milk to taste. Chill until very cold. When mix has cooled, heat 1/2 cup milk for 30 seconds in microwave, then use handheld battery milk frother to whip well. Decant espresso mixture into mini martini glasses lined with brown sugar, top drink with milk froth, and garnish with chocolate.

Ginger-infused syrup

Ingredients:

- 1 cup freshly grated ginger
- 1 cup sugar
- 1 cup water

Combine sugar and water over medium heat until sugar dissolves. Add grated ginger and cook until the mixture reduces and is syrupy in consistency. Strain the ginger. (Extra syrup can be stored in a mason jar and refrigerated for up to one week for use in drinks or over sorbet.)

Fresh ginger extract

Finely grate a 2-3 inch piece of ginger and squeeze out juice into cup. Let sit for 5 minutes before use. Discard white residue at bottom.